

Cream Of Mushroom and Chicken Soup

Diced chicken and marjoram 895

Roasted Tomato Soup

Puree of plump tomatoes and basil 745

Broccoli Soup

With goat cheese 895

French Onion SoupCaramelised onion, beef broth, melted gruyere
& cheddar 895***Clear Hot & Sour Chicken Soup***

Artichoke, jalapeño and coriander 745

Crab Au Gratin

Melted cheese and herbs 1,395

Chilli Calamari

Sea salt, chilli and arugula 1,295

Smoked Salmon Pastry

With herb butter 1,685

Beetroot & Fennel Salad

Arugula and balsamic dressing 1,485

Farmhouse Summer SaladOrganic quinoa, beet slaw, cranberries,
apples and seasonal greens in white
balsamic dressing 1,295***Citrus Salad***Boston lettuce, orange segments and
sesame dressing 1,275***Kale & Lentil Salad***

Roasted beet, greens & tahini dressing 1,295

Shrimp CocktailGarden greens in traditional
dressing 1,385***Hoisin Roast Beef***Honey roasted five spice, mix berries
with balsamic reduction 1,695***Caesar Salad***Iceberg & romaine lettuce in caesar
dressing with sun-dried tomatoes &
parmesan 995

With Grilled chicken 1,295

Tomato CapresseBuffalo mozzarella, mesclun salad,
basil and black olive relish 1,045***Greek Salad***Cucumber, tomato, olives, red onions, caper berries, chunky
marinated feta and toasted rustic bread 1,695**GLUTEN-FREE** **VEGETARIAN**Prices are subject to taxes *Subject to availability
Table of 7 persons and above are subject to 10% gratuity

Escargot De Bourgogne

Garlic herb butter 1,485

Spinach & Artichoke Dip

Baked and served with crostini 1,245

Calamari Frites

Panko coated crisp calamari 1,295

Seared Halloumi Cheese

Bird's eye chilli oil and balsamic 1,375

Baked Feta Cheese

Olives, pepper and herbs 1,595

Golden Tempura Prawns

With soy dip 1,875

Chunky Avocado Guacamole

With homemade tortilla crisps 1,865

Antipasti Platter (For Two)

Grilled turkey bacon on asparagus, mushrooms and sun-dried tomatoes, sautéed prawns, salmon gravlax, and tomato capresse 2,295

Warm Avocado & Prawns

With marjoram & béarnaise sauce 1,795

Garlic Mushrooms

In olive oil 1,085

Carpaccio

Basil olive oil & parmigiano shavings 1,595

Wasabi Prawn

Iceberg, romaine lettuce & wasabi aioli 1,595

Spicy Grilled Calamari

In garlic and peppers 1,295

Chilli Garlic Prawns

In chilli marinade and garlic 1,595

Gambas Pil Pil

With Spanish chilli, garlic olive oil 1,595

Prawn In Soft Taco

Lettuce and wasabi dressing 1,685

Glazed Wings Parcels

Boneless chicken wings in sweet chili sauce 985

Baked Cheese Parcels

Roquefort, gruyere and mozzarella in pastry with truffle honey, cranberry & orange marmalade 1,695

Grilled Balsamic Chicken Salad

Lettuce, rocket, asparagus, orange segments and grilled chicken in balsamic vinaigrette 1,595



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Provencal Linguine

Prawns in rose cream sauce with parmesan & basil 1,695

Ravioli

Spinach, sage and gruyere in roasted garlic sauce 1,495

Fettuccine With Prawn

Wilted spinach sauce 1,695

🌿 Penne Arrabiatta

Roasted tomato, marjoram, oregano, and melted mozzarella 1,295
with Grilled Chicken 1,585

Penne With Smoked Chicken

Baby spinach and roasted garlic 1,585

Classic Lasagna

Ground beef, tomato concasse, oregano and melted cheese 1,495

Truffle Pasta

Fettuccine chicken and truffle cream 1,695

Stir Fried Honey Peppered Beef

Fresh coriander and pimento 1,685

Spaghetti Bolognese

Minced beef in seasoned tomato sauce with grated parmesan 1,495

Leek & Mushroom Risotto 🌿

1,485

Mediterranean

Feta cheese, capsicum, olives, sun-dried tomatoes and arugula leaves 2,195

Smoked Chicken

Roasted garlic, wilted spinach, parmesan and smoked chicken 2,195

🌿 Margarita

Blistered cherry tomatoes, fresh buffalo mozzarella and basil 1,645

🌿 Buffalo Mozzarella

Fresh buffalo mozzarella topped with basil leaves 1,895

Quattro Formaggio

Four cheese pizza with gruyere, mozzarella, roquefort, ricotta 2,485

Spicy Chicken

Tomato, onions, barbecued chicken, green peppers and coriander 2,195

Sicilian

Mozzarella cheese, pepperoni and jalapeño 1,895

BIANCO SPECIALS

Aylanto Special

Fresh buffalo mozzarella, bresaola, truffle oil and mushrooms 2,745

ADDITIONAL TOPPINGS

Meat 495

Cheese 525

Vegetable 495

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 **Decked Beef**

Shiitake, jalapeño, hash brown potatoes
and caramelised onions 3,125

 **Prime Tenderloin**

Char grilled with a choice of peppercorn,
béarnaise, or dijon sauce served with
baked potatoes 3,125

Steak Chanterelle

Char grilled with rosemary, roasted
garlic, chanterelle mushrooms, jus, and
fondant potatoes 3,245

 **Châteaubriand Béarnaise**

Seared with sage 3,125

Smoked Hickory Steak

With Miso sauce 3,245

Entrecôte Café-de-Paris

(Table top cooking) Café-de-Paris
butter, served with hand cut french
fries 3,245

Flame Grilled Tenderloin 

Rocket leaves, sautéed mushrooms &
vegetables timbale 3,125

Lebanese Mixed Grill (For Two)

Lamb chops, kebabs and chicken sheesh
taouk, with hummus, garlic sauce and
pita bread 5,975

Slow Cooked Lamb Shank 

With leek risotto and rosemary
jus 4,745

Spicy Lamb Chops

Grilled, marinated in spicy Thai chilli
with avocado salsa 3,345

Minted Lamb Chops 

Flame-grilled chops with mint sauce 3,345

Steak & Mushroom

Miso Sauce 

3,245



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Chicken Avocado Sandwich

Seasoned chicken and avocado slices in
multigrain bread 1,895

Grilled Chicken Sandwich

With cranberry and dijon mustard on oregano bread 1,595

Club Sandwich

Grilled chicken, egg, cheese, lettuce, tomatoes and
beef bacon in multigrain bread 1,695

Roast Beef Sandwich

Grilled beef with wasabi aioli, parmesan cheese and
sour cream in multigrain bread 1,595

Classic Burger

Beef burger with cheese, mustard, mayo,
lettuce, onions and tomatoes 1,395

Mexican Burger

Grilled onions & jalapenos with spicy aioli 1,495

Smash Burger

Brioche bun with aylanto's special house
dressing 1,395

Assorted Sliders

Mini chicken, beef and fish in brioche buns 1,395

Crispy Chicken Bao

With sriracha mayo & nam jim sauce 1,395

Korean Beef Bao

With hoi sin sauce and bird's eye chilli 1,495

 **Low Carb Lettuce Wrapped Burger**

Bunless burger wrapped in a fresh lettuce leaf 1,325

Black Angus Hamburger

With caramelised onions, melted swiss
cheese and relish 2,575

Grilled Halloumi Burger

1,595

Above items served with a choice of french fries or potato salad.

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SMALL PLATES

*Fried Avocado, Beef Bacon &
Soy Dressing*

1,985

*Black Angus Carpaccio Rolled
With Cheese*

3,985

*Sautéed Gambas, Katsu Curry,
Burrata*

2,285

*Deep Fried Burrata,
Marinara Sauce, Basil*

2,345

*Crispy Sea Bass,
With Japanese Curry Sauce*

1,985

*Ricotta, Truffle Honey
With Grilled Sourdough*

1,475

*Labneh With Kalamata Olives
And Toasted Pita*

1,395

Pan Seared Red Snapper

Pine nut beurre noisette, citrus aioli and arugula 2,695

Grilled Atlantic Lemon Sole

With artichoke and mushrooms 2,385

Thai Red Snapper and Prawn

Basil and oriental spices 2,875

Garlic Red SnapperFondant potatoes, roasted garlic, fennel and
basil infused olive oil 2,695***Oven Baked Fish***

Shallots, tomatoes, and lemon with herbs 2,385

Samak Harra FishRed Snapper with green cilantro salsa and coconut
rice 2,385***Classic Fish & Chips***

With tartar sauce, nam jim and malt vinegar 2,095

Sole Mediterranean

With lemon herb sauce and sautéed vegetables 2,385

Grilled Jumbo Prawns

In garlic oil with rice 2,985

Seared Red Snapper Meuniere

With Swiss chard 2,695

Lobster Thermidor*(Sold by weight, price per 10 grams)*

Gruyere cheese gratin, served with garlic rice 125

Grilled Lobster*(Sold by weight, price per 10 grams)*

In garlic butter 125

Char Grilled King Prawn

With lemongrass sauce and crushed red chilli 3,895

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Milanese Chicken

Hand crumbed with lemon butter 1,985

Grilled Chicken With TarragonChar grilled with house special
tarragon sauce 2,285***Cordon Bleu***Chicken baked with beef bacon & marjoram
with dijon parmesan sauce 2,395***Moroccan Chicken***

Grilled and served with brown rice 2,395

Parmesan ChickenCoated in parmesan and peanut butter glaze with
herb sauce and fettuccine 2,395***Chicken Jalapeño***Grilled with spicy jalapeño sauce and sautéed
vegetables 2,395***Herb Chicken Mushroom***

Thyme, mushroom sauce, served with spaghetti 2,395

Kalamata ChickenGreen olives, kalamata, sun-dried tomatoes and
fettuccine pasta 2,395***Grilled Fillet Of Chicken***Rocket leaves, sautéed mushrooms, balsamic reduction and
vegetable timbale 2,395***Chicken Verde***Mint and basil salsa with chargrilled vegetables
2,395**GLUTEN-FREE**Prices are subject to taxes *Subject to availability
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